# WHEN IN DOUBT JUST ASK THE "INFORMATION" TELEPHONE GIRL. SHE IS A PATIENT SOLVER OF ALL KINDS OF VEXED PROBLEMS

HE modern hello girl is a mighty interesting type. Incidentally it is a good deal safer to use the qualification "modern," for every day or so some learned person with a bunch of capital letters after his name, and who labors under a grant from a higher-education fund, discovers that one of the great latter-day inventions was known and in general use thousands and thousands of years ago.

This happens so frequently nowadays that it would probably cause very little surprise if one of these indefatigable savants should announce that Solomon was a subscriber to the inter-Egyptian telephone system and had his palace wired-branch exchange connecting all departments.

The hello girls of those days would probably line up, too, as classy and all right, but this is to be about the modern hello girl, her trials and tribulations.

Mighty few patrons of the telephone com pany appreciate just what kind of a proposition the hello girl is up against. They don't begin to realize how many things are happening every half minute or so in the exchange operating room, any single one of them of a nature calculated to make the ordinarily "fusty" person turn a mental somersault. They don't realize, either, that when the hello girl says "Number, please," in a tone a mite sharper than usual, that she is probably half a dozen calls behind. and has just been called upon to answer questions as to the state of the weather, the standing of the clubs in the American League and the probabilities of William Jennings Bryan being the democratic nomince for the presidency in 1908.

Certainly it seems as if a hello girl who can stand that sort of thing, hour after bour, day after day and week after week and still have enough femininity left to do her hair in a Marcel wave every day and finally lead a male person up the main aisle to where the minister is waiting, is nothing short of a human wonder. But that's what lots of them have done and are doing

There's a saying in the telephone exchanges that if a switchboard novice finishes her first couple of months' experience with a disposition that can safely be left in the immediate vicinity of sweet milk there's the making of a good hello girl in her. The first couple of months furnishes the test. After that the poor creature becomes used to things-sort of numb to surprises, as it were-and can stand almost anything in the line of duty.

There's one odd thing about the nella





eased up at the finish.

that I wanted the job, because I'm going to told her she ought to be ashamed of herself, ing the company's patrons, and this rule is get married next year. He's got a lot of because I'll bet she's answered the same flexible enough to permit of almost anymoney, and I won't have to work if I don't | question half a dozen times."

gerl's business-that is, it may seem odd to that get 'em up sit down and think of all the above that any time a hello girl hap- questions, however, and consequently "in-

It is the finest training school for civil serv- ask. But we got 'em beat. We hear queerer from the business end of a bunch of live deavor to keep the great American public, avenue?" ice positions that can possibly be imagined. | questions than they ever could imagine. | wires to the quietude and seclusion of the Any hello girl who has had a reasonable And every day at that. Why, Mame, who classified service, pestered not even a little the confines of the District of Columbia, amount of experience can pass any kind of was second board from me for two years, bit by the cunning queries prepared by the satisfied by answering, as intelligently as a civil service examination, hands down and took one of the exams last year. There was experts of the civil service commission. only one question she fell down on, and it's "Sure," said a hello girl to a Star reporter a wonder to me she didn't know that. It the telephone company should expect its | the other day. "you're dead right. I can was something like telling the distance from employes to be encyclopediac in their menjust eat the exams. I took one of them the Paterson, New Jersey, to the tropic of tal attainments. But there is a hard and other day just to keep my hand in. Not Capricorn, by way of Vienna, Illinois. I fast rule concerning the necessity of ablig-

thing being asked and answered over the Service at the switchboard evidently has wire. The regular operator isn't expected "But about the exams. You see, the men its compensations, for it would seem from to spend much time discussing abstract some folks, though it really isn't after all. the queer questions that anybody could pens to feel in the humor she can drift formation" operators are provided who en-

or rather that portion of it residing within may be possible, such questions as are Now, there is no particular reason why asked.

> "Where does the President go to church?" "What is the quickest way to get to Rock Creek cemetery?" "What is the distance from Washington

to Philadelphia?" "Is there one 'I' or two in travel?" "Will you kindly give me the table of

"Which is the best baggage express?" "Was the Potomac river frozen in '72?" "What is the widest part of Pennsylvania | aunt."

linear measurements?"

questions asked over the 'phone by supposedly sane people whose names are in the telephone directory. it has been demonstrated many and many a time that lots of folks who have a fairly intelligent grasp of must have been the case with the matron who, just the other day, lifted the receiver off the hook in her home long enough to say to central:

The above afford a few samples of the

"I am going out this afternoon; if Mrs. So-and-So calls, tell her I am visiting my

sage must have been numb. Anyhow, it is not of record that she fainted or carried on in any other unseemly manner.

"Some people have got a whole lot of nerve," said the hello girl who has already been quoted. "There was a man called me up a couple of months ago-I was doing the night trick then-and he says, 'Central, my alarm clock is busted. Please wake me up at 7 o'clock.'

"You know the company is not supposed to be an anti-tardiness society, but I did it to oblige him, and the next night he asked me the same thing. D'you know, I'm still waking that man up at 7, and the other day when I kicked he threatened to report me to the manager for being disobliging and impertinent."

Of course, the hello girl in question didn't have to perform that "up with the lark" stunt every morning if she felt like refusing. The telephone company isn't trying to bear the alarm clock market, and certainly isn't looking for any jobs of the kind in question. But it's safe to say that if the obliging hello girl had been half an hour late with her awakening ring the clockless subscriber would have registered a genuine kick and considered himself very much agrieved in the bargain.

Let it not be thought for a moment that the hello girl never makes a mistake-not that anybody is liable to have that idea, But it really is remarkable, in view of the fact that a quarter of a million telephone connections are established daily by the company's 230 regular operators, in addition to the unrecorded connections made by the 140 private branch exchange operators, that the mistakes are not vastly more numerous.

It wouldn't do any harm to remember this when you try to get the National Theater and wind up by talking to the proprietor of a coal yard in Anacostia, or the next time the hello girl says "They don't answer" when you are morally certain that your better half is fluctuating between the fast cooling dinner and the telephone desk, with her temperature rising with each passing unjingled moment.

For it may be the hello girl's fault and it may not. She may be 'steen calls bethings mundane under ordinary circum- hind and working seven ways for Sunday stances get flighty and lightheaded when in to catch up. But you'll never know it the immediate vicinity of a telephone. That from her tone when she answers. And she won't tell you, either. Why, an experienced operator, after nine long busy nerve-racking hours, will hand you in the tenth hour of her day of labor a "number please" that will make you think of a long. cool drink of milk in the shade of the old

## THE PRACTICAL HOUSEKEEPER'S OWN CORNER.



want to.

Of nature is going on all the while, slowly, All of evolution is a sort of alchemy. The world is transformed from its inert masses to growing green, to running animal, to thinking man. But it takes millions of It is Easyyears. It takes millions of years simply to For us to think of ourselves as made, as grow a civilized man from a barbarian. finished as unalterable. But the processes of nature can be hastened, expedited by artifice. We can put | an Indian into a school and evolve a civilized man in a generation or two if the same civilized environment be maintained, just like the alchemist prepares his gold and sliver quickly from the baser metals instead of depending on the leisurely processes of

So we can hasten the processes of our own development. We are hastening them in many, many ways. Our educational systems are agents of the human alchemy. All our processes of culture are alchemical. We are destined to become gold, to purify our the baser elements of our natures and to levelop into noble metals. Sooner or later y our experience, by the education of the tally life and thought and expression, the process goes on apace. Experience is our natural teacher. By experience we learn the ill-effects of our bad habits and the good effects of our good habits. Precept often is asufficient. We must learn by experience. We experience the calamities of our mis takes. Our fingers burn, and so we dread ourse, it takes many different sorts of caives to learn. But we do learn. We can-The experience of the past. the lesson learned from it leaves its Im-press on the mind. We instinctively turn om that which was painful in the past, tively then to things that reaped If Weis good in the past experience. We may be theless act under its working. And when had insufficient experience with this phase ters are cultured by the natural process,

Are many weird tales about the old alchemists. Some of them, like the saints, were many sorts and misunderstood and ma-Their strange, mysterious old ways of trying to convert the baser metals into gold been found to be based on fact and

of the metals, and later on mercury was a chief agent in the derivation of metals. And their formulas, so far as they are known and so far as they had formulas, are being correspond with the latter day science of alchemy. All over the world a lead mine, every-

They called lead the father or the mother

where, has been found out to be a silver mine also. Why? It is because a constant alchemy is going on, the base lead gradof the ages and become the finer. Those us who see the natural law in the spiritual world see here a picture of the al-chemy that goes on in the human heart, in the race. The savage refines to the barbarlan, the barbarian to the civilized man, the civilized man to the saint, the saint to the angel and God.

Way of culturing character and the rapid way is by adding our conscious system of culture to the natural process of the world

supra-nature; we take ourselves as we are, but we make ourselves what we would be We choose the habits we would acquire and these habits we develop. They can be grown and brought to fruition just like

fruits and flowers.
We choose the emotions that we prefer to have course through our heart, and these emotions we cultivate until they be-

get the better of us, our old habits may as sert themselves now and anon, loom up out of the past like haunting ghosts. But only for the nonce. Our will, our supra-nature is acquiring its supremacy, our new nature is our real nature. The old Adam dies away and there is a new birth.

We can help all of it. We can acquire We need not fall into habits; we can rise

We are the creatures of our own handiwhat we can do with ourselves we perhaps little dream.

acters, to all our habits, to all our life,

agent is love.

is fost. A certain fixity of purpose is essential to our victory.

Examine our hearts we find that the discomforts of our heart life, the baseness of our heart life, arises from a lack of love in one form or another. Fear itself is a form of hate, the opposite

of love; jealousy is a form of hatred, ingratitude, pride, irascibility, rudeness-all these are hatred forms. Hate simply is our separation off from our fellows, the repul- If It is Inconvenientsive force. while love is the attractive To put the clothes to soak the night beforce, the unifying force which weds us fore, they at least should be put to soak a To Clean Oil Paintingsto others. Whatever emotion it may be, couple of hours previous to the time of Remove each painting from its frame and it is an emotion that leads us away from a loving comaraderie with others, there is hate in it. "Perfect love casteth out fear." By perfect love we are united to God, and before being put in the water. When the perfect love we are united to men. For every hate emotion there is a corre sponding opposite emotion of love. The opposite of wrath is gentleness, the opposite of pride is modesty and mildness, and so on. not water, and proceed to use washboard And both in ourselves and others we dis-solve the hate by substituting the opposite love emotion. It is in this way that the purification of our hearts is perfected.

### Uncultured Thought-

alchemy is going on, the base lead gradient in the beautiful silver. The dreams of the alchemist are true they are coming true. There is an altrue, they are coming true. There is an alchemy of nature. There is a sort of prithought, for it filts from topic to topic ere
mary metal whence the others derive. The
we are aware of it, although we may preto be placed in the boller below.

placed in the boller below the coming them down
the policy of the control over the put in, or each article may be rubbed over
with soap as it comes from the wringer
to be placed in the boller. Let the clothes fer to dwell on a single theme. If we sit for a moment's concentration on a subject we choose we soon find that the mind has wandered far and away, and if we call it back it goes away again; and instead of the second installment. Always empty the spending our thought energy on this theme spending our thought energy on this theme we have chosen we find that we are exwe have chosen we find that we are ex-pending it on a number of different themes boiler place them in a tubful of clear, cold which we did not choose at all. It is this lack of concentration that is the

kingdoms and through all the worlds and planets.

We do not look to nature, but we look to supra-nature; we take ourselves as we are.

Iman with mental power. He can do things, the cannot achieve great things in the intellectual realms for the simple reason that their tools are not dependable. If they wish to work on a given theme their instruments fly out of their Way of shrinking heavy cloth is to hang mental grasp. Among the accomplishments of the Hin-

doos is this of concentration. They say that all knowledge is open to him that concentrates.

### The Passing of Love.



Now-

cate feminine skins, the frolicsome March wind, lies in weight at every street corner. apparently all eagerness to wreak his vengeance upon any and all who may possess glycerin than the rosewater. the temerity to venture out. And a terri- | For the Girlble vengeance it is, from the feminine point | Or woman who is too stout, and who is We say, "It is my nature to do thus chapped lips, roughened cheeks and eyes would advise what is known as "regular and so," We say, "I have the habit of half blinded with minute particles of gritty pacing," which has kept the flesh of sevdoing thus and so." We say, "I can't help March dust. A veil will, of course, serve in eral people to the right tip of the scale. undesired and undesirable acquisitions. It supra-nature. We can make our habits. is a good plan, however, not to depend too herself, a pacer must be engaged. Taking entirely upon the veil's kindly offices, but measures for the preservation of the comwork, and we still are in the making, and plexion. A simple expedient is that of anointing the face with some good cold cream immediately before exposing it to the air, The same sort of education that makes afterward dusting it over smoothly with a out of the illiterate boy the cultivated col- little fine powder. If the cream is well rublege graduate we can supply to our char- bed into the skin and then wiped off with a bit of soft, clean linen before applying the Our hearts, mayhap, are illiterate, leaden hearts, but they can be educated, they can become golden. Perhaps they are swayed ment against the use of cold cream and by base emotions, perhaps they are governed by tempestuous moods. But the moods themselves and the emotions themselves yield to the alchemy.

In transforming the heart, in transmuting the heart against the use of tond the other hand, there can be nothing objectionable in the use of the face powder if it be applied properly, since in that case it will be quite invisible. Chapped lips, too, may be avoided indefinitely simply by applying a its baseness into golden worth, the supreme avoided indefinitely simply by applying a little glycerin and rosewater each night at

after washing and before drying, will serve Is the time when that arch enemy of deliventing chapping and keeping the skin always smooth and white. To achieve the best results there should be less of the

of view, for it includes reddened noses, eager to get rid of a few pounds of flesh, I of cayenne, salt to season and one-fourth a measure to safeguard one against these This treatment is, of course, a somewhat expensive one, for, unless a girl can teach a walk into the country or one of the parks and certainly not laced too much, and then in front of her, and as he steps she steps, and as he increases the length of his step or the quickness, she follows suit, bearing matter how quick the pace may be, he is never running. Neither physicians nor athletes advise running to any great extent—that is, for women, since they have an inheritance from generations of delicate gain good constitutions. Then there are pleasant walk, but who would be injured searchers after the gem called health that In transforming the thought the great agent is concentration; in transforming the desire the great agent is will. Indeed, the will permeates all. For without the will all light of lines. The same useful mixture, if rubbed well into the hands immediately of turning back toward your home.

run out from the tub, wring out the articles and soap. The clothes then are put through the wringer into a second tub and washed again. Then put once more through the wringer and place in a boilerful of cold water over the fire. Soapy water made come up to a good boil, pressing them down into place with a wooden clothes stick. The first boiler always should contain the table boiling stage, attention may be turned to rest of the clothes are ready to be placed water, and rinse thoroughly in at least two waters to remove all possibility of a yellow great foe to mental achievement. Wherever tinge produced by the soap. The articles we find any one that can dwell for a time, concentrate upon his subject, we have a mersed. Wring out as dry as possible, roll

It on the clothesline with the fold on the line and sprinkle it with the garden hose. This method is not good for light or looselywoven cloth, as the weight of the water will make it sag and lose its shape, but it is a safe and rapid treatment for Scotch

should run easily, however, as otherwise access to the books is difficult.

washing. The more soiled articles should be wipe off all dust with a soft, damp cloth. rubbed over well with a piece of wet soap Examine the canvas for fly specks, and moisten all such with a few drops of clear clothes have been well soaked, let the water water. They likely will soften in a few minutes, but, if not, wet them again. Should they remain obdurate, apply stale beer in the same way. Before attempting a renovation, find out what is the matter with the picture. If colors are faded and it is desired to freshen them, proceed thus: Having removed all fly specks, take a soft sponge, moisten it in tepid water, and holding the painting at an angle, wash its the surface becomes at all slimy or sticky. ture's dull appearance, and will know that It has been coated with sugar, white of eggs, gum arabic, or isinglass-processes

common among artists before varnishing. This glaze must be removed by sponging with water and the painting then allowed to dry thoroughly, after which it will be ready for varnishing. This is done with a clean, soft, flat bristle brush and French retouching varnish, both of which may be obtained from a first-class dealer in ar-tists' supplies. Do not use a stiff, coarse brush, as it will leave lines, and do not ex-periment with furniture varnish. Place the canvas flat upon a table between yourself and the light and draw the brush straight across its face from side to side, taking care neither to leave any unvarnished spots care neither to leave any unvarnished spots nor to go over the same place more than once, as the double layer of varnish would show when dry. The canvas should now be kept free from dust until the varnish is hard, when it may be returned to the frame. If the frame is gilded it may be freshered with a coat of retouching varnish

Soft Cheese Cloth-

Wrapped loosely about a long-handled broom, passed over the wall paper once or twice a month, absorbs the dust. Thick



Macaroni Dishes for Lent-Macaroni a la Creme.-Cook the macamacaroni a la Creme.—Cook the maca-roni until tender in plenty of salted boiling garnished with stuffed olives and rings of water, allowing one level tablespoonful of salt for every quart of water. Bring onehalf pint of milk slowly to a boil, then stir into it two tablespoonfuls of butter creamed with one of flour, two tablespoonfuls of cream, a little white pepper, a dash pound of grated cheese. Drain the maca-roni, turn into a serving dish and pour over it the boiling sauce. Send at once to the

Macaroni and Cheese Souffle.-Cook the macaroni until tender, drain and cut into short lengths, place in the bottom of a deep buttered baking dish. Make a thick crear sauce by blending three tablespoonfuls each then adding one cup of milk and stirring until boiling. Cook three minutes, add on cup grated cheese and the beaten yolks of three eggs. Season to taste, fold in the stiff whites of the eggs, and turn the mixture over the macaroni. Bake twenty-five minutes in a steady oven. Serve at once with-

out redishing.

Macaroni Timbales.—Cook the macaroni in boiling, salted water until soft, drain and cut into short lengths, dress with butter and a little cream, add one or two eggs, according to the quantity. Stand aside until almost cold, then turn into a mold which has been buttered and dredged with bread crumbs. Pack well, pressing down in the center, so as to leave a well. Fill up with grated cheese. Bake in a steady oven, turn out and serve with tomato sauce.

Macaroni a la Italienne.—Melt two table-spoonfuls of butter in a frying pan, add one chopped onion and stand on the back of the range until the onion throws out its juice and assumes a rich yellow color. Then turn into the pan one quart of tomatoes season with salt and pepper, cover closely and let it simmer for two hours. Take the salted water twenty minutes, drain and rinse in cold water. Butter a ramequin then fill with alternate layers of macaroni grated cheese and the tomato mixture, finishing off with a layer of cheese. Bake in a steady oven until nicely browned.

Macaroni Rarebit.—Boil two ounces of

macaroni until tender, then drain wen. Melt one tablespoonful of butter in a saucepan, blend with it one tablespoonful of flour, moisten with four tablespoonfuls of cream, add four tablespoonfuls of grated cheese, one-fourth teaspoonful of mustard, macaroni until tender, then drain well. a dash of cayenne, salt to season, nd, a little at a time, one cupful of hot milk. When smooth stir in the macaroni, mix well, and serve at once.

### In Making an Omlet-

Try using hot water in the proportion of a tablespoonful to each egg instead of the milk. It will be found that the omlet is much more tender when made in this way. During-

The Lenten period the provident housewife should take into careful consideration the effect of a seasonable springtime diet upon the family health, realizing that after blood, we now may find nature's best re-storer of the vital balance in our hands by utilizing and combining fresh fruits and vegetables. We safely can gratify the taste, regulate

economy which all good housewives are bound to consider by composing our spring-time menus within the market lists. In planning these menus salads of judi-ciously combined fruit and vegetables should have pre-eminence, containing as they do the salts and acids required by our

systems at this season, and yet proving so systems at this season, and yet proving so attractive to the eye and so tempting to the palate that they will prove a welcome addition to the home luncheon or dinner.

Endive and Mandarin Salad.—If the endive be wilted when received revive it by setting the stems in cold water, but avoid wetting the leaves. In preparing the salad use the blanched leaves only, wiping them with a damp cloth. Place them directly in the salad bowl, adding an equal quantity of sliced radishes and shredded mandarin pulp; pour over sufficient French dressin made with tarragon vinegar to moisten well and toss lightly together with a silver fork, garnish with finely-chopped tarragon leaves and whole radishes cut in the form of tiny roses.

### white vinegar; allow the ingredients to marinate in the dressing for ten minutes, apple sprinkled with lemon juice to pre-

Banana Dressing.-Mince finely a bunch of fresh watercress and chop in small pieces one medium-sized cucumber that has been soaked in iced salted water for three-quarters of an hour; toss the two vegetables lightly together and place directly on the ice until ready to serve, seasoning in the process with a saltspoon of salt, a pinch of white pepper, and a little celery salt. Prepare the dressing by pressing three bananas through a puree sieve, beating to a paste with a spatula; add the yolk of one well-beaten egg and beat for five minutes longer, slowly pouring in three tablespoon-fuls of olive oil and stirring constantly; season with a little French mustard, a few drops of lemon juice, and a sprinkling of powdered cinnamon, and pour over cress and cucumber; arrange on a salpicon of chopped celery, garnished with quarters of lemon and blanched celery tops.

### In Peeling Apples-

If a silver knife is used instead of a steel one the fingers will not become black, as acid from the apple unites with iron; but not with silver.

### Vegetarian Soups-

Mock Oyster Soup.-Scrape ten good-sized roots of oyster plants or salsify, and throw them at once into cold water. Then cut them into small pieces, cover with one quart of water, and cook gently for one hour, or until perfectly tender. Add a quart of milk, one and one-half teaspoons of salt, a salt spoonful of pepper, a teaspoonful of celery salt, a pinch of mace and two tablespoonfuls of butter cut into bits. Bring to the boiling point, turn into a heated tureen, and serve with oyster crackers.

Cream of Sweet Potato Soup .- This southern delicacy is made by peeling four sweet potatoes, covering with boiling water, and cooking five minutes, after which they should be drained and the water thrown away. Then cover them with one pint of boiling water, adding a slice of onion, a stalk of chopped celery, a bay leaf, and a pinch of thyme. Cover and cook until potatoes are tender, then press them through a colander. Add one quart of milk and turn into the double boiler; rub together two tablespoonfuls of butter and flour; add to the soup and cook until smooth; season with a teaspoonful of salt and a dash of cayenne, and strain through a fine sleve thick cream. Serve with tiny squares of

Mushroom and Asparagus Bisque.-Take one full can of asparagus, cut off the ex-treme tips and put them aside; cut the remaining parts of the shoots into small pieces about an inch long; cover these with a quart of cold water, adding a teaspoonful of salt; simmer gently thirty minutes and then press through a colander. Add a pint indulging in the substantial winter menus, of milk and a tablespoonful of butter and which supplied the heat craved by the thicken with one tablespoonful of cornstarch moistened with a little cold water using a double boiler for the second preparation. Season with a teaspoonful of salt and a quarter of a teaspoonful of white pepper, and after it boils strain through a sieve; return to the double boller add the asparagus tips and a teacupful of

> oughly reheated and serve hot. Creole Vegetable Soup.—Wash and cut into thin slices half a dozen good-sized okras; place them in a saucepan with a pint of stewed tomatoes and one thinly-sliced onion. Cover the whole with two quarts of cold water and simmer for two hours; add two teaspoonfuls of salt, a saltspo pepper, and two tablespoonfuls of butter; when the butter is dissolved, stir in a tablespoonful of chopped green sweet Serve with triangles of toasted Puree of Lima Beans .- Cook one can of

small button mushrooms; stir until thor-

lima beans in a pint of salted water, add-ing a tablespoonful of grated onion, a bay leaf, a blade of mace, and three whole cloves. When reduced to a pulp press through a fine sleve. Return to the fire and stir in two coffee cupfuls of milk, and season with a half teaspoonful of salt and a dash of cayenne. Thicken with one tablespoonful of butter and one of flour rubbed to a paste, letting it just reach the boiling point, to cook the flour. Serve at once with tiny crescents of fried bread.

## Good Things to Eat

re to heat, sait to taste and add a lump of butter. Put the liquor from one pint of oysters on in a pan and bring to a boil, add the oysters and let them heat thoroughly. Pour in the hot milk and let boil up once, then

serve with oyster crackers. Fried oysters: Ro I crackers very fine and mix salt and pepper to taste with them. In a bowl have a beaten egg; first dip the Cucumber and Watercress Salad With drained oysters into the cracker crumbs, then into the egg, and then into cornmeal. Have sufficient butter bot in a frying pan, and put in the oysters very quickly. Brown on both sides and serve hot. If any of the cracker and egg is left, mix them together, fry and serve with the oysters

Escalloped oysters: Roll crackers finely, apply butter freely to the bottom of the pan in which the oysters are to be baked, cover well with the oysters, sprinkle with sait and pepper, then a good layer of the crackers, over which put freely small pieces of butter, and wet with the juice of the oysters, which has been mixed with milk and cream or an egg. Fill the dish in this way, having the last layer of cracker, and double the thickness of the others, upon which put more butter and liquor enough to well

moisten. Bake forty minutes. Chicken oyster pie: Cut the chicken as for fricassee and prepare it as for that dish Line a deep dish with a good crust and put in a layer of chicken with its gravy, and a layer of oysters, sprinkle the latter with salt, pepper and bits of butter. Proceed thus until the dish is full and cover with a crust of pastry, cutting slits to let the steam es cape. Bake about half an hour. Serve with equal parts of chicken gravy and the oyster

juice thickened and seasoned.

Oyster fritters: Drain the liquor from the oysters, and to one teacupful add the same quantity of milk, two well-beaten eggs, pinch of salt and flour enough for a thin Chop the oysters, stir them in and fry in half butter and lard rather hot and serve

Oyster omelet: Twelve large oysters, six eggs, one cup of milk, one teaspoonful of melted butter, salt and pepper. Chop the oysters, beat the whites and yolks of the eggs separately. Heat three tablespoonfuls of butter, pour the milk, yolks of eggs, oysters and seasoning in a dish and mix; then add the whites of the eggs and the melted but-ter with as little stirring as possible, pour-into the pan that has the three tablespoonfuls of butter hot and cook to a brown,

turning the omelet carefully.

Oysters and cheese: Slightly scald oysters. or till plump, and turn them into a well-buttered baking dish. Over them turn a white sauce made very thick. Do not use too much sauce. Cover with cracker crumbs and cheese

Use one pint of large oysters, one cap milk, two tablespoonfuls of bread flour, one tablespoonful of butter, one-third tablespoonof salt. Heat one cup milk and pour it ovne-quarter pound mild cheese, crumbled into bits and mixed with one heaping cup of fine cracker crumbs. When cheese melted add English walnut sized piece of outter. When thoroughly hot and melted, turn over the oysters and white sauce Dash of cayenne over top. Bake until cream

is "set" and the top well browned.

A breakfast, lunch or tea dish: Flake any cold steamed or baked fish; add one-half as much cold boiled potatoes, cut in Sprinkle with salt and nearly cover with milk, rich and cold. When milk nearly reaches the bolling point mash all together till creamy. Use a steel fork for the mastng. Turn into the serving dish and sprink e with hard boiled eggs that have been chopped with a knife. If this is to be used for tea, turn over the fish (omit egg) they bits of pickled cauliflower, or warmed over canned peas or capers. Serve with hot cornmeal gems, or muffins made with entire

Clam mousse: To make a quart of the mousse you will require three or four dozen clams, according to size. Put them into a kettle with about a pint of cold water and cook until the shells open. Remove the c'ams, strain the liquor through a cloth and measure. To two and two-third cupfuls clam fuice allow one and one-third cupfuls vhipped cream; put the clam liquor in a freezer, season with celery salt to taste and freeze to a mushlike consistency; stir in the whipped cream, freeze five minutes longer, then serve or pack in ice and sait until needed.

Crisp ginger cake. One quart of dark molasses, half pound of butter, or lard and butter mixed if you prefer, half pint of The Passing of Love.

The Passing of the milk or suctable to a past, letting so the crusts of stale bread rubbed downward will remove soil.

To extract grease stains from wall paper was pounded by the consistency of cream, spread it on the order given with one-consistency of cream, spread it on the order given with one-consistency of cream, spread it spoon of cinnamon, one tablespoon of bread